

Starters

Beef Carpaccio with rocket salad, mountain cheese and Balsam vinegar (A. G)	15,10 €
Wild herb salad with gratinated honey-goat cheese on raspberry vinaigrette (G)	14,10 €
Beetroot tartare with hummus and wasabi cream marinated lettuce (G)	14,40 €
<u>Soups</u>	
Soup of the day	9,90 €
Hungarian Goulash soup (A)	
with herbs – crostini (A)	14,10 €
small portion	9,10 €
cream of asparagus soup	
with filled Wan-Tan (A,G)	13,10 €
small portion	8,90 €



Main Course

Special of the day	21,50 €
<u>Meat</u>	
Pínk roasted rack of lamb	
with vegetable coulis and williams potatoes (A, G)	36,00 €
extra charge half board	11,50 €
Beef goulash in red wine jus	
with potato-vegetable strudel (A,C,G)	22,90 €
Asparagus from Beelítz (200g) with escalope of pork, new potatoes,	
a sauce hollandaíse or crumb butter (A, C, G)	29,80 €
extra charge half board	5,00 €
Asparagus from Beelitz (200g) with ham of pork, new potatoes, a sauce hollandaise or crumb butter (A, C, G)	26,80 €
Handmade Königsberger Klopse (meatballs - mix of beef and pork)	
with capers, beetroot and mashed potatoes (A, C, G)	22,30 €
small portion	17,50 €
Poulard breast "Supreme"	
with mushroom carbonnade (A, G)	25,10 €
Currywurst from the butcher Borgmann with potato and cucumber salad (A, G) very fine: with 1 glass of champagne or very typical: with 1 bottle (0.5l) potato beer	10.50.6
from the Neuzelle monastery brewery	19,50 €
Homemade pork jelly ith remoulade sauce, Brandenburg bacon-onion potatoes and	salad

 $bouquet^{(A, G, J)}$

An overview of the allergens that are subject to labeling can be found following our list of regional suppliers.

Side exchange per dish ϵ 3,00

18,60 €



<u>Fish</u>

Salmon fillet under a potato crust on almond cauliflower and Díjon mustard sauce (A, D, G)	25,90 €
Pan-seared char fillet	
on lentil-potato vegetable with Riesling foam (A, D, G	25,90 €
small portion	19,50 €
Saltímbocca of píke perch fílet	
with local asparagus, new potatoes	
a sauce hollandaise or crumb butter (A, C, D, G)	29,60 €
Spinach and leek ravioli with walnut pesto (A)	19,80 €
Quinoa and vegetable pan with hummus dip and wild herb salad (A)	20,80 €
Asparagus from Beelitz (200g) with ne potatoes with wild garlic pesto or	21.80.6
a vegetarían sauce hollandaíse (A)	21,80 €



<u>Desserts</u>

Hot love on the island with lukewarm raspberry sauce and vanilla parfait (A, G)	
	11,80 €
fílled tarte with lemon creme	
Strawberry salad and Nougat ice cream $^{(A, G, L, J)}$	11,90 €
Tonka bean crème brûlée with forest berry compote and yogurt ice cream ^(A, G)	11,50 €
Raspberry and lemon sorbet	
with fruits (vegan) ^(A, G)	7,80 €
Trío of organíc cheeses "Wíese 7" of the "Gläserne Molkerei" (transparent dairy) with fig mustard and fruits (A, G, L, J)	16,10 €
extra charge half board	4,00 €



Children's Menu

"Robber's Plate" You'll get knife and fork and take what you like from your parent's plate.	0,00 €
"Bob the Builder" Crispy schnitzel (90g) with vegetables and French fries ^(A, C)	13,90 €
"Pumuckl" Linguine with tomato sauce and parmesan ^(A)	10,90€
"Lady and the tramp" Tortellini in butter with parmesan and tomato sauce ^(A, G)	11,20 €
"Robín Hood" Crispy chicken nuggets with vegetable rice ^(A, G)	12,10 €
"Lucky Luke" French fries or sweet potato fries with ketchup and mayonnaise ^(c)	8,50 €